

# Grodzisz z rumiankiem

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **23**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (66.7%)	80 %	3
Grain	Strzegom Pilzneński	1 kg (33.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.5 %
Boil	Fuggles	20 g	30 min	4.5 %
Whirlpool	Fuggles	20 g	120 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	karuk	3 g	Secondary	3 day(s)
Herb	rumianek	50 g	Secondary	2 day(s)